



CHEF'S TASTING MENU

LUNCH VOL. 7

*This menu is a little more personal,
from us to you.*

*It's inspired by moments at SKAI, each
dish balance freshness with a touch of
indulgence, moving from bright, lighter
flavours to something deeper and more
comforting, with hints of acidity,
sweetness and umami along the way.*

*This menu is shaped by the season,
from the first bite to the last.*

the menu

3-COURSE

62 PER PERSON

APPETISERS (CHOICE OF ONE)

6-DAYS DRY AGED TUNA SASHIMI 🐟

Daikon, Cucumber, Yuzu Ponzu

SMOKED DUCK TOAST

Salted Egg Yolk, Summer Peach, Chive Blossom

ENGLISH PEA SOUP 🌿

Porcini Mushroom, Parmesan Espuma

KING CRAB CAKE 🐟 +22

Citrus Mayonnaise, Cabbage Slaw

MAINS (CHOICE OF ONE)

ATLANTIC MISO COD FISH 🐟

Pomme Purée, Double Boiled Bouillon, Crispy Garlic

BINCHOTAN BBQ PORK BELLY

Miso Onion Purée, Black Garlic, Pork Reduction

JAPANESE EGGPLANT MILANESE 🌿

Dengaku Sauce, Crispy Jasmine Rice, Mizuna Salad

2GR WAGYU FLANK STEAK +32

Wagyu Fat Potato, Peppercorn Sauce, Shishito

ENHANCEMENTS FROM THE JOSPER

SCOTTISH LOBSTER 🐟 +55

Herb Crust, Sea Salted Butter

CHARRED TIGER PRAWNS 🐟 +32

Brown Butter, Passion Fruit

SIDES +16

FRENCH FRIES Sea Salt, Garlic Aioli

CAULIFLOWER Crispy Gruyère Cheese

ENDIVE SALAD Blue Cheese, Walnut

DESSERTS (CHOICE OF ONE)

CHERRY TOMATO WITH UME 🌿

Cherry Tomato, Sour Plum, Ume Jelly, Cranberry, Crème Fraîche Gelato

STRAWBERRY FONTAINEBLEAU 🌿

Madeline Sponge, Elderflower Foam, Strawberry Sorbet, Meringue

🌿 Vegetarian 🐟 Sustainable Seafood

Discounts are not applicable (excluding ALL Accor+ Explorer)

Please advise us of any special dietary requirements, including potential reaction to allergens.

Prices are subject to prevailing taxes and service charge.